

## Tie-Dyed Cheesecake

Disney's Pop Century Resort  
Pop Century Food Court

### Ingredients Red Velvet Cake

- ¼ cup butter, softened
- ¾ cups sugar
- 1 egg
- 1 tbsp. cocoa
- 1 oz. red food coloring
- ½ tsp vanilla
- ½ tsp salt
- ½ cup buttermilk
- 1 cups flour
- ½ tsp vinegar
- ½ tsp baking soda

### Directions Red Velvet Cake

1. Preheat oven to 350 F.
2. Grease the bottom and sides of a 9" springform pan.
3. Cream together butter, sugar and eggs.
4. Make a paste of cocoa and food coloring. Add the paste to the creamed mixture.
5. Mix salt and vanilla in buttermilk and add alternately with the flour. Mix soda and vinegar separately, add last, folding in.
6. Do not beat after adding soda mixture.
7. Pour batter into prepared pan. Bake at 350 for 30 minutes or until tester comes out clean. Cool cake in pan.

### Ingredients Cheesecake Filling

- 1 1/2 lb. Cream Cheese
- 1 1/3 C. Sugar
- 5 Large Eggs
- 16 oz. Sour Cream
- 1/4 C. Flour
- 2 tsp. Vanilla
- 2 tsp. Lemon Juice
- All above ingredients should be at room temperature before you begin.

### Directions Cheesecake Filling

1. Start by beating the cream cheese until light and fluffy. Keep the mixer on a low setting throughout the beating and mixing process.
2. Add the sugar a little at a time and continue beating until creamy. Add one egg at a time and beat after each egg.
3. When eggs have been mixed into the cream cheese add flour, vanilla and lemon juice, mix well. Add the sour cream last and beat well.

### Directions for Assembly

1. Divide the batter into 6 bowls and color each one:
  - purple
  - red
  - yellow
  - light blue
  - green
  - orange
2. Drop large spoonful's of the colored batters randomly atop the red velvet cake in the springform pan. Swirl each layer slightly.
3. Place on the top rack in the middle of a 325 F preheated oven for one hour and 15 minutes. When time is up, prop open oven door and leave in oven for one hour. After one hour, remove from oven. Let cool enough before the cheesecake is put into the refrigerator for 24 hours.

